

壽司飯準備問題 Chinese (Traditional)

**Inspector Aid:** When a language barrier exists between the inspector and the sushi chef, the inspector can point to the question and the sushi chef can point to or show the inspector the answer.

1. 您有製作壽司飯的食譜嗎？ 有 無  
Do you have a recipe for making sushi rice? Yes No
  - a. 如果有，能讓我看看嗎？  
If yes, can you please show it to me?
2. 您在每次製作壽司飯時都按食譜進行嗎？ 是 否  
Do you follow the recipe every time you make sushi rice? Yes No
3. 您最近變更過任何原料嗎？ 是 否  
Have you changed any ingredients recently? Yes No
  - a. 如果變更過，您變更了哪些原料？  
If yes, which ones did you change?
4. 壽司飯熟了，您怎麼處置它？  
Once the rice is cooked, what do you do with it?
  - a. 在食用之前放在電飯鍋內 Keep it hot in the rice cooker until it is used
  - b. 在食用之前放在冰箱內冷藏 Cool it in a refrigerator until it is used
  - c. 關閉電飯鍋，並且在食用之前讓壽司飯冷卻 Turn the rice cooker off and let it cool until it is used
  - d. 其他方式。請告知我您怎麼做。 Something else. Please show me what you do.
5. 在煮熟的米飯內加進並混合醋、糖、鹽或其他原料之後，您怎麼處置米飯？  
After adding and mixing the vinegar, sugar, salt or other ingredients with cooked rice, what do you do with it?
  - a. 用米飯做成壽司卷，將壽司卷切割、包裝和冷卻。 Use it to make sushi rolls which are cut, packaged and refrigerated.
  - b. 收到訂單前將米飯保存在室溫下。 Hold it at room temperature until an order is received.
  - c. 其他方式。請告知我您怎麼做。 Something else. Please show me what you do.
6. 米飯加醋之後要保存多久？ \_\_\_\_\_小時 \_\_\_\_\_天  
How long do you keep the rice after adding vinegar? \_\_\_\_\_ hours \_\_\_\_\_ days
7. 壽司卷製作完畢後要保存多久？ \_\_\_\_\_小時 \_\_\_\_\_天  
How long do you keep the sushi rolls after they are prepared? \_\_\_\_\_ hours \_\_\_\_\_ days
8. 您製作壽司時使用酸度計嗎？ 是 否  
Do you use a pH meter when you make sushi rice? Yes No
  - a. 如果使用，您在每次準備發酸米飯時都檢查它的 pH 值嗎？ 是 否  
If yes, do you check the pH of your acidified rice every time you prepare it? Yes No

b. 如果檢查，加醋和發酸之後的米飯最終 pH 值應當是多少？

If yes, what should the final pH of the rice be after adding vinegar and stirring?

pH 5.0

pH 4.6

pH 4.1

低於 pH 4.0

其他\_\_\_\_\_

pH 5.0

pH 4.6

pH 4.1

Less than pH 4.0

Other\_\_\_\_\_

c. 如果檢查，您能讓我看一下您是如何使用酸度計測量發酸米飯的 pH 值？

If yes, can you please show me how you use the pH meter to take the pH of the acidified rice?

9. 您校正您的酸度計嗎？ 是 否

Do you calibrate your pH meter? Yes No

a. 如果您不校正酸度計，那麼其他人校正它嗎？ 是 否

If you do not calibrate the pH meter, does someone else calibrate it? Yes No

b. 您校正酸度計的頻率是多少？ How often is it calibrated?

c. 如果您校正酸度計，您能讓我看一下您是如何校正的嗎？

If you do calibrate your pH meter, can you please show me how you calibrate it?

10. 校正酸度計時您記下日期和時間嗎？ 是 否

Do you write down the date and time when the pH meter is calibrated? Yes No

11. 您記下每批發酸米飯的 pH 嗎？ 是 否

Do you write down the pH for each batch of the acidified rice? Yes No

12. 您能讓我看一下這些記錄嗎？

Can you please show me these records?

13. 您受過壽司準備的特殊培訓嗎？ 是 否

Did you receive special training in sushi preparation? Yes No

a. 如果是，是誰培訓的您？ If yes, who trained you?

經理

Manager

其他壽司廚師

Other sushi chef

餐廳之外的人員

Someone outside the restaurant

14. 關於壽司飯準備，您有經核准的危害分析和關鍵控制點（HACCP）計劃嗎？ 是 否

Do you have an approved HACCP plan for the preparation of sushi rice? Yes No

a. 如果有，我可以看一下您的 HACCP 計劃嗎？

If yes, can I please see your HACCP plan for sushi rice preparation?

15. 對於壽司飯的準備，您有差異嗎？ 有 無

Do you have a variance for the preparation of sushi rice? Yes No